

LE DÎNER DE VINS

Experience an exclusive degustation menu at Marmor, paired with high-quality premium French wines.

APPETISER

SALMON TARTARE GF

potato pavé, crème fraîche, lime, dill oil

DUCK CANNOLI

rilette, toasted nuts, Davidson plum
NV Forget-Brimont 'Terrior' Brut
Reims, Champagne

STARTER

JEAN PIERRE BAKERY LEMON

MYRTLE SOURDOUGH V

served with whipped butter

FIRST COURSE

FOIE GRAS AND CHICKEN

LIVER PARFAIT

port wine, quince, melba toast

2023 Jean-Claude Boisset Bourgogne
Chardonnay les Ursulines
Burgundy, France

SECOND COURSE

OLIVE FRIED CORAL TROUT GF

turnip, sauteed greens, pickled snails, noilly prat butter

2022 Arnaud Baillet 'Hautes Côtes de Beaune' blanc
Burgundy, France

THIRD COURSE

WAGYU SIRLOIN AND BRAISED BEEF CHEEK

celeriac, mountain pepper, smoked carrot, bordelaise sauce

2009 Château Pontet-Canet
Pauillac, France

SIDES

POMMES SARLADAISE GF V

LEAF SALAD GF DF V VG

DESSERT

POACHED PEAR GF

chocolate, walnut, milk sorbet

2022 Château de la Jaubertie

Mirabelle

Monbazillac, France

**DF DAIRY FREE | GF GLUTEN FREE |
V VEGETARIAN | VG VEGAN**

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Vantage Rewards discounts not applicable. Drink Responsibly. Visit ardohotel.au for details.